



BISTRO & BAR

**THURSDAY NOVEMBER 19, 2020**

**CHEF:** Erik Niel **SOUS CHEFS:** Joe Milenkovic and Tyler Gil

**OYSTERS**

by the each

|                    |      |
|--------------------|------|
| cedar point, fl    | 2.53 |
| mon louis, al      | 2.71 |
| point aux pins, al | 2.82 |
| french hermit, ms  | 3.04 |
| murder point, al   | 3.04 |
| glidden point, me  | 3.60 |

**CHARCUTERIE**

|                    |    |
|--------------------|----|
| today's assortment | 21 |
| bresaola           |    |
| southern smash     |    |
| msm country pate   |    |

**CHEESE**

|                             |    |
|-----------------------------|----|
| today's assortment          | 24 |
| bayley hazen, vt            |    |
| l'amuse signature gouda, nl |    |
| sofia, in                   |    |

**SMALL PLATES**

socca, nicoise olivade 5

steak fries, dry aged beef tallow mayo 6

roasted broccoli & cauliflower, sunflower oil, smoked paprika, nutritional yeast 8

little gems lettuce, pumpkin seeds, radish, turnip, apple, pickled mustard seed 9

roasted brussels sprouts, banyuls, honey, calabrian chili, benne seed 8

pickled hen's egg, saffron, aleppo, pickled shallot 5

hearth roasted mon louis oysters, black pepper butter, lemon 10

tuna raw, oyster crema, potato chips, cucumber, lemon 13

sunchoke soup, beech mushrooms, hazelnut, brown butter, tarragon 13

foie gras pb&j, apple cider, almond, brioche 19

veal cutlet, roasted tomato & pepper, cambazola, arugula, pickled onion 17

mussels, herbs, garlic, wine, seeded bread 17

1/2 maine lobster, lime butter, fresno chile, coriander, togarashi 19

**HOUSE-MADE PASTA**

cavatelli, pumpkin, squash, grana padano, sage 17 add shrimp 9

strozzapreti, lamb ragu, fennel, mint, pecorino, pistachio 19

**BIG MEATS**

niman ranch bavette steak (12oz) "sauce au poivre" 32

spatchcock organic chicken, pepper jam, jus (half 19, whole 36)

hearth roasted swordfish (12oz) caper berries, oregano, brown butter, lemon 32

braised beef cheek, jimmy red grits, kohlrabi 26

dry aged new york strip (12oz), 30 day aged prime beef, tallow, thyme, garlic 49

**DESSERTS**

profiteroles, pâte à choux, vanilla ice cream, chocolate sauce 6

apple streusel, arkansas black apples, brown butter & oat streusel, bourbon caramel, chantilly 6

assortment of sorbets 9